

# THE AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC

PATRON: KAAREN PALMER

Next Meeting: **Tuesday September 3<sup>rd</sup> 2019 Newsletter**



When: Meetings held on the first Tuesday of each month from **7.45 for 8.00 pm start.**  
Where: Clarence Park Community Centre, corner of East Ave & Canterbury Terrace, Black Forest.  
How: Check out our website Adelaide Ferment: <http://awbca.org.au> for our Calendar and photos and lots of information

Please bring your wines/beers to share for others to taste and comment and discuss with others how you made them, problems you had, or where you purchased them from and price you paid etc...a great chance to chat about anything wine and beer (and food too if you wish).

**Join us to taste our shared beers and wines and enjoy them with a small supper**

**We welcome friends and new members at all times to meetings and functions.**

**We encourage sharing wine, beer and food skills and love to meet people.**

**Think about inviting your friends, relatives or people you meet who seek the enjoyment of better beer, better wine with great food.**

**It's a great occasion to be involved in the Club and taste all the amazing beer & wine entries - bring your friends - to experience fantastic craft beers and wines.**

**Above all else - we promote responsible behaviour!**

## 2019 / 2020 year Executive Committee & Positions ([contact details](#))

President: Gavin Pennell (0412 107 107) [president@awbca.org.au](mailto:president@awbca.org.au)  
Vice President: Jerome Munchenberg (0417 818 001) [vice\\_president@awbca.org.au](mailto:vice_president@awbca.org.au)  
Secretary: Vacant [secretary@awbca.org.au](mailto:secretary@awbca.org.au)  
Treasurer: Jane Boroky (0414 272 926) [treasurer@awbca.org.au](mailto:treasurer@awbca.org.au)  
Journal Editor: Peter Tilsley (0417 838 051) [editor@awbca.org.au](mailto:editor@awbca.org.au)  
Committee Assistants: Julie Bakutis, Sophie Ball & Adam Dyson

Visitor Hosts: Julie Bakutis (0412 424 0592) [visitor\\_host@awbca.org.au](mailto:visitor_host@awbca.org.au)  
Digital Media Administrator: Jerome Munchenberg ([web\\_admin@awbca.org.au](mailto:web_admin@awbca.org.au))

Wine Convener: Michael Lineage (0415 604 788) [wine\\_convener@awbca.org.au](mailto:wine_convener@awbca.org.au)  
Wine Convener Assistant: Peter Tilsley (0417 838 051)  
Beer Convener: Angus Hambrook [beer\\_convener@awbca.org.au](mailto:beer_convener@awbca.org.au)  
Beer Convener Assistant: Murray Barber (0468 729 706)

Supper Coordinator: Mario Micarone (0418 542 747 & 8264 0897)  
Shop Convener: Domenic Facciarusso (0418 832 222) [shop\\_convener@awbca.org.au](mailto:shop_convener@awbca.org.au)  
ANAWBS Representatives: Sandy Matz, Gavin Pennell & Peter Avery [anawbs\\_rep@awbca.org.au](mailto:anawbs_rep@awbca.org.au)

## Competition(s) this Month: September 2019

### Beer Judges:



Thomas Hamann



Rachael Edwards

**Beer competition: Belgian Beer + any other beer not listed in any other competition.**  
**A separate competition to the Belgian Beer.**

**Trophy on Offer: (Certificate) + Coopers Trophy**

**Wine: None this month!**

**Annual Subscriptions: \$30 for members (\$25 concession card) for current membership year due May onwards. All other payments can be paid via EFT directly (preferred way) to the AWBCA:**



**BSB: 035-048**

**Account # 230 040**

**Account Name: The Amateur Winemakers and Brewers Club of Adelaide Inc.**

## This month's activity & speaker:



## Topic: Belgian Ales

**See description & style notes (later in this edition)**

Welcome to new visitors:



Watch this space for dates

## ANABS Presentation Day

anawbs 2019



Australian National  
Amateur Wine and Beer Show  
40th Year

**Sunday 6th Oct - 1pm**

**Charles Hawker Conference  
Centre, Waite Campus  
University of Adelaide,  
Urrbrae SA**

See next pages for event photos:  
**Diary Dates:** Keep these dates free  
1st Tuesday in month is club meeting

### NEXT MEETING or date to remember

- 3<sup>rd</sup> September Meeting
- 1<sup>st</sup> October Meeting
- 6<sup>th</sup> October ANAWBS Presentation
- 5<sup>th</sup> November Meeting
- 3<sup>rd</sup> December Meeting

We like to think we are more  
than just a wine & beer  
brewing club... more like a  
“food & beverage experience” but  
with the sharing of  
knowledge / philosophies at  
“minimal cost”



Adam Dyson organized last month's  
Cheese selection – great job and thank  
you for organizing it!!



This month's supper will be a Pizza -  
courtesy of the Club.

## Competition Winners for August 2019

**Wine competition: Fortified Wines and Liqueurs (AWBCA Fortified Wine cert. & Jack Hyde trophy)**

**Judge: Dan Traucki**

### Wine Results: 1-3 Year old Reds: 9 Entries

- 1<sup>st</sup> **Glenn Snook** – Score 17.5 Points  
Aged Vintage Port;
- 2<sup>nd</sup> **Glenn Snook** – Score 17 Points  
Mixed 25yr Old Tawny Port;
- 3<sup>rd</sup> **Gavin Pennell** – Score 16.5 Points  
Butter Scotch Schnapps Liqueur.



### Beer Results: No Competition



# BUS TRIP TO Adelaide Hills - 11<sup>th</sup> of AUGUST - where did we go?

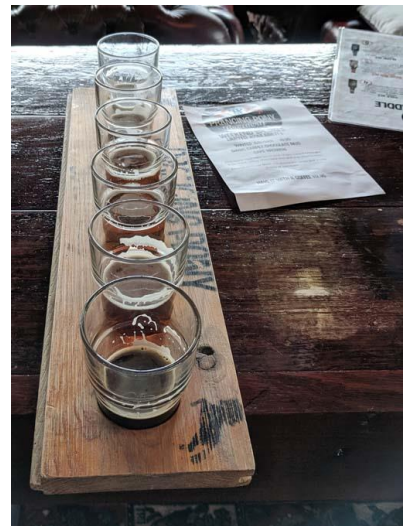
## First Stop: Deviation Road Winery.

What a wonderful reception that the staff greeted us. But... what had everyone's attention (at first) were the walking boots. Check 'em out...guess who?



We kicked off with a "2016 Loftia Vintage Brut" an unscheduled addition, which was sublime and kicked the day's tasting off... and all before 10:00 am.

## Second Stop: Prancing Pony; for those that want a flight of beer.



...whilst others patiently waited for hot coffees.

## Third & Fourth Stops: Cheese Tasting at Woodside Cheese Wrights, then lunch at O'Leary Walker at Oakbank.



It was a cracker of a day; cold at first, but everyone in good spirits. This was a great value event for members, being highly subsidised. A fantastic day.



# We mark 40 years of the Australian National Amateur Wine and Beer Show (ANAWBS)

**The club is still looking for volunteers!**

**Can you afford some time on: Wed 2nd Oct - Stewarding for wine judging?**

If you have volunteered; many thanks – we shall be looking for your presence and support on the day to make the 40th Anniversary the success it deserves.



Please support those organisations (above) that support the ANAWBS organisation and the two under-pinning clubs: Adelaide Ferment & Blackwood Winemakers and Brewers Club.

Will we see you at the presentation day? Bring \$10, receive a glass and taste the entries.

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## Belgian Ale: according to BJCP Beer Style Guidelines (2015 - edited)

**Overall Impression:** A refreshing, elegant, tasty, moderate-strength wheat-based ale.

**Aroma:** Moderate malty sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, citrusy-orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. Vegetal, celery-like, or ham-like aromas are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong.

**Appearance:** Very pale straw to very light gold in colour. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good.

**Flavour:** Pleasant malty-sweet grain flavour (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low bready wheat flavour. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavours, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavour is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low, and doesn't interfere with refreshing flavours of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavours are inappropriate.

**Mouthfeel:** Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation. Refreshing, from carbonation, light acidity, and lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy.

**Comments:** The presence, character and degree of spicing and lactic sourness varies. Overly spiced and/or sour beers are not good examples of the style. Coriander of certain origins might give an inappropriate ham or celery character. The beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable. Most examples seem to be approximately 5% ABV.

**Characteristic Ingredients:** About 50% unmalted wheat and 50% pale barley malt constitute the grist. In some versions, up to 5-10% raw oats may be used. Spices of freshly-ground coriander and Curaçao or sometimes sweet orange peel complement the sweet aroma and are quite characteristic. Other spices (e.g., chamomile, cumin, cinnamon, Grains of Paradise) may be used for complexity. Ale yeast prone to the production of mild, spicy flavours is very characteristic.

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## Vale

Our life member Ken Wilkinson passed away last Wednesday survived by his wife, Ronda. Ken was an inaugural member of our club. He would have been in his 90's. We express our sympathy to his wife and family.